

A photograph of a dining table set for a meal. In the foreground, there are several wine glasses and a bowl of salad with radicchio and other greens. A hand is pouring wine from a bottle into a glass in the background. The table is set with white plates, woven placemats, and a vase of white flowers. The background shows a blurred view of a boat and a body of water.

FOOD &
BEVERAGE
MENU

CANAPE MENU

SILVER | \$95 PP

3 COLD CANAPE, 3 HOT CANAPE, 1 SUBSTANTIAL, 1 DESSERT

GOLD | \$120 PP

4 COLD CANAPE, 4 HOT CANAPE, 1 SUBSTANTIAL, 1 DESSERT

PREMIUM | \$135 PP

4 COLD CANAPE, 4 HOT CANAPE, 2 SUBSTANTIAL, 1 DESSERT

COLD CANAPES

Sesame crusted tuna tataki (df)
Wakame, kombu dressing

Heirloom tomato bruschetta (v)
Wild rocket pesto, local honey candied olives

Hiramasa Kingfish ceviche (gf)
Sweet corn, micro coriander, tortilla crisp

Australian King prawn (gf)
Cocktail sauce, snow pea tendril

Whyte pyrenes lamb backstrap (gf)
Za'atar, hung yoghurt

Grilled MB2 + Riverina Angus beef flank
Avocado & wasabi puree, olive oil crostini

Cone of beetroot Tartare (v)
Whipped goat's curd, vincotto drizzle.

Smoked eggplant tartlet (v)
Charred baby onion, sumac & feta

Handmade sushi (gf)
Pickled ginger, soy sauce

NSW South Coast oysters (gf)
Cucumber & black sesame dressing

HOT CANAPES

Arancini (v)
Saffron & mozzarella, chive aioli

Karaage fried chicken
Miso mayonnaise, Blackened lime

BBQ Duck pancakes
Cucumber, shallot and plum sauce

Roasted mushroom tartlet (v)
Lemon thyme, Parmigiano

Polpeti Napolitana (gf)
Italian style pork meatball, shaved Pecorino

Battered Rock flathead fillet
Lilliput caper tartare, Fennel fronds

Crispy southern calamari
Bush tomato dust, lemon aioli

Grilled chicken Yakitori (gf)
Gochutgaru spice rub, shallot curls

Mushroom & bamboo shoot dumpling (v)
Garlic chive, coriander dipping sauce

Handmade pork and prawn dim sim
Chilli, lime & coriander dipping sauce

CANAPE MENU

SUBSTANTIAL CANAPES

Angus beef burger
White onion, big mac sauce, brioche roll, pickles

Glazed Pork Belly Bao Bun
Kewpie sesame dressing, butter lettuce

Grilled MB2+ Angus flank steak
pearl barley, roasted truss tomatoes, parsley sauce

Chicken & chorizo paella (gf)
heirloom tomatoes, fresh parsley

Tasmanian salmon fillet (gf)
summer tomato & fetta salad, salsa Verde

Baharat spiced eggplant tagine (v)
saffron cous cous, mint & lemon yoghurt

DESSERT CANAPES

Chocolate brownie (v)
caramel, sea salt

Warm apple crumble tartlet (v)
oats & brown sugar

Gelato cones (v)
selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

Fruit brochette (v, gf)
skewers of seasonal fresh fruit

chocolate & cherry tart (v)
shaved toasted coconut

BUFFET MENU

GOLD | \$180PP

2X CANAPES ON ARRIVAL, 6 PLATTERS, 1 DESSERT PLATTER

PREMIUM | \$225PP

3X CANAPES ON ARRIVAL, 8 PLATTERS, 2 DESSERT PLATTER

COLD PLATTERS

Cooked Mooloolaba king prawns (gf)
Yuzu-mary rose and creamed horseradish

Sydney rock oysters (gf, df)
Confit shallot mignonette

Selection of cured meats and cheeses
Seasonal fruits, fresh baked lavosh and sourdough, garlic and hommos dip

Heirloom tomato salad (v, gf)
Crispy basil, balsamic and parmesan wafers

Free range chicken salad (gf)
Watercress, dates & Green goddess dressing

Charred Pumpkin and corn salad (v)
Radicchio, avocado and Manchego

Red cabbage & Fennel salad (v)
Activated walnuts and shadows of blue

HOT PLATTERS

Grilled spatchcocks (gf, df)
Lemon, garlic and harissa

Slow roasted Petunya ocean trout (gf, df)
Soft herbs, chili and citrus

Flame seared steak onglet (gf, df)
Red wine shallots and confit garlic

Grilled King leader prawns (gf)
Kaffir lime, eschalot and lemongrass butter

Vine-ripened heirloom tomato and Belvedere vodka pasta (v, gf)
Fresh basil

Roasted Mushroom parmigiano with herbs, garlic and tomato (v)
V = VEGETARIAN, VE = VEGAN GF = GLUTEN FREE, DF = DAIRY FREE

BUFFET MENU

DESSERT PLATTERS

Citron tart (v)
Italian meringue

Pear frangipane tart (v)
Candied orange and yoghurt cream

Dark chocolate and green pistachio tart (v)
Pistachio crumble and vanilla ice-cream

Classic pavlova (v, gf)
Macerated berries, seasonal fruits and passionfruit coulis

ADD ON GRAZING BOARDS

CHARCUTERIE, CHEESE AND FRUIT BOARD- \$45pp

2 soft artisan cheeses, 1 hard cheese, 3 seasonal charcuterie and mix of seasonal fruits accompanied by fresh baked lavosh, wafers, Maggie Beer fruit paste, mixed olives and muscatels. Tzatziki and hummus dip.

CHARCUTERIE AND FRUIT BOARD- \$30pp

3 seasonal charcuterie with a mix of seasonal fruits accompanied by fresh baked lavosh & Sourdough, tomato relish, mixed olives and pickled veg.

CHEESE AND FRUIT BOARD- \$30pp

2 soft cheeses - 1 hard cheese with a mix of seasonal fruits accompanied by fresh baked lavosh & wafers, mixed olives, Maggie Beer fruit paste and muscatels.

LUXE SEAFOOD PLATTER- 55pp

Trawler cooked and peeled king leader prawns (3p.p.), Sydney rock oysters (3p.p), Cooked Balmain bugs (1p.p)
variety of sashimi such as tuna, salmon and kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + **\$125 per lobster**

Add cooked king crab legs + **\$25 p.p.**

SEAFOOD PLATTER- 38pp

Trawler cooked and peeled king leader prawns (2p.p.), Sydney rock oysters (2p.p)
variety of 2 sashimi such as tuna, salmon or kingfish with condiments includes Mary rose sauce, mignonette and fresh limes

Add cooked Lobster + **\$125 per lobster**

Add cooked king crab legs + **\$25 pp**

VEGETARIAN BOARD- \$28pp

Variety of seasonal greens served raw with fresh made hummus, tzatziki and toum - crackers, tomato relish, marinated artichoke hearts and mixed olives (ve, df)

add 2 types of cheeses and seasonal fruits + **\$18pp**

FOOD STATIONS

LIVE ITALIAN BAR

\$200 PP

CONSISTING OF

Live pasta station prepared in large, aged Parmigiano cheese wheel.

Choice between hand rolled fettuccine or Penne Rigate. *(GF Available)*

SAUCES

Cheese Wheel

Pesto & Fresh Basil (gf)

Hierloom Tomato & Vodka Sauce (v, gf,df)

SIDES

Extra Virgin Olive Oil

Pine Nuts

Fresh Grated Parmesan

OPTIONAL

Add fresh baked pizzas to the station baked in front of you and guests.

One additional Chef required for Pizza

STATIONS MUST BE ACCOMPANIED WITH A CANAPE MENU

ALL STATIONS ARE MINIMUM 20 GUESTS

ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR

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FOOD STATIONS

LIVE PAELLA & RISOTTO BAR

\$100 PP

CONSISTING OF

Large skillet filled with your favorite Risotto or Paella, prepared in front of you and your guests.

TYPES TO CHOOSE FROM

Forest Mushroom Risotto (ve,gf)

Chicken and Cheese Risotto (gf)

Chicken & Chorizo Paella (gf)

Prawn, Mussels and White Fish Paella (gf)

TOPPINGS

Freshly Grated Parmesan

Roasted and Seasoned Breadcrumbs

Freshly Picked Herbs

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ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR

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FOOD STATIONS

LIVE JAPANESE BAR

\$170 PP

CONSISTING OF

Fresh-made sushi and sashimi prepared in front of you and your guests. (gf)

NIGIRI

Aburi Salmon Nigiri (gf, df)

Kingfish Nigiri (gf, df)

Crispy Prawn Nigiri (gf, df)

ROLLS

California Crab Uramaki Roll

Katsu Chicken Roll

SASHIMI

Yellowfin Tuna Sashimi (gf, df)

Salmon Sashimi (gf, df)

Yellowtail Sashimi (gf, df)

OTHER

Oysters with Japanese Dressing (gf, df)

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ALL "LIVE" STATIONS REQUIRE AN ADDITIONAL CHEF EACH AT \$165 PER HOUR

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KIDS MENU

*PLEASE SELECT 1 MAIN AND 1 SIDE PER CHILD (UP TO 3 MAINS AND 3 SIDES)
FOR NUMBERS OVER 10, THE CREW WILL SERVE BUFFET STYLE*

\$75 PER CHILD

MAINS

Crumbed free range chicken tenderloins (df)

Pan seared free range chicken breast (gf,df)
lemon, garlic and herbs

Mini beef sliders (2p.p.)

Rump steak (gf,df)
cooked to preference

Lightly battered market fish (df)

Grilled market white fish (df,gf)

Tuna and avocado sushi roll (df, gf)

Veggie sushi roll (v, gf, df)

Pizza margarita (v)

Pizza Hawaiian (v)

SIDES

Hand cut Kestrel chips (ve, gf, df)

Salad with soft lettuce
aioli dressing, carrot, tomato and cucumber (ve, gf)

Broccolini
seared with EVOO (ve, df, gf)

Steamed mixed vegetables (ve, gf, df)

Fragrant basmati rice (ve, df, gf),

ADD ON SALADS MENU

SALADS CAN BE ADDED INTO ANY CATERING PACKAGE - \$15 PP PER SALAD

MEDITERRANEAN SALADS

Large garden leaf & garden roquette (ve, gf, df)
caramelized red onion rings & walnut & chilli dressing

Crispy endive leaves & wild roquette (v, gf)
seasonal citrus, cranberries & shaved pecorino cheese

Caesar salad
thin croutons, premium anchovy dressing, egg & prosciutto

Crispy baby cos salad (v, gf)
feta cheese, Kalamata olives, red onion, cucumber & heirloom tomato with a herb vinaigrette

Radicchio leaf salad (v, gf)
sweet balsamic, pear, walnuts & goats cheese

Heirloom tomato salad (v, gf)
buffalo mozzarella, large basil leaves, black pepper with a balsamic glaze

Green salad (ve, gf, df)
baby spinach, wild roquette, French beans, broad beans, shallots, chili, sesame & lemon

Charred zucchini & Aubergine (ve, gf, df)
red onion with sweet molasses pine nuts & freshly picked herbs

ASIAN SALADS

Torched pointy cabbage salad (ve, gf, df)
chili, heirloom tomato & lime

Edamame & avocado salad (gf, df)
bonito flakes, and yuzu dressing

Charred green salad (gf, df)
sugar snaps, chili, sesame, fresh picked basil and anchovy, oregano & lemon dressing

Silken tofu salad (ve, gf, df)
Sugar snaps, snake beans, radish, spring onion, sesame and bitter orange vinaigrette

BBQ MENU

PLEASE CHOOSE 3 PROTEINS, 3 SIDES & 1 DESSERT - **\$135 PP**
MIN 20 PAX

PROTEINS

Chicken thighs (gf, df)
lemon, garlic & harissa

Lamb cutlets (gf, df)
dijon, horseradish & rosemary

Pork & fennel sausages (gf, df)

Pork ribs (gf, df)
barbeque glaze

King leader prawns (gf)
kaffir lime, shallots & lemongrass butter

Swordfish (gf, df)
Agrodolce

King brown mushrooms (ve, gf, df)
sesame, garlic, soy & spring onion

SIDES

Large garden leaf & garden roquette (ve, gf, df)
Blackened onion and walnut & chili dressing

Crispy endive leaves & wild roquette (v, gf)
seasonal citrus, cranberries & shaved pecorino cheese

Caesar salad
thin croutons, premium anchovy dressing, egg & prosciutto

Crispy baby cos salad (v, gf)
feta cheese, Kalamata olives, red onion, cucumber & heirloom tomato with a herb vinaigrette

Radicchio leaf salad (v, gf)
sweet balsamic, pear, walnuts & goats cheese

Heirloom tomato salad (v, gf)
buffalo mozzarella, large basil leaves, black pepper with a balsamic glaze

Green salad (ve, gf, df)
baby spinach, wild roquette, French beans, broad beans, shallots, chili, sesame & lemon

Charred zucchini & Aubergine (ve, gf, df)
red onion with sweet molasses pine nuts & freshly picked herbs

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BBQ MENU

DESSERT CANAPES

Chocolate brownie (v)
caramel, sea salt

Warm apple crumble tartlet (v)
oats & brown sugar

Gelato cones (v)
selection of chocolate, vanilla, hazelnut, mint, raspberry, mango

Fruit brochette (v/gf)
skewers of seasonal fresh fruit

chocolate & cherry tart (v)
shaved toasted coconut

A close-up photograph of a champagne bottle being poured into two glasses. The bottle is tilted, and a stream of bubbly champagne is captured mid-pour, splashing into the glasses. The glasses are elegant, with long stems and wide bowls. The scene is set on a ship's deck, with a metal railing and the ocean visible in the background. The lighting is soft and golden, suggesting a sunset or sunrise. The bottle's label is partially visible, showing the words "MAISON FONDÉE EN 1850" and "CHAMPAGNE".

BEVERAGES

BEVERAGE PACKAGES

SILVER

\$25 pp/ph

Champagne

Veuve Ambal Vin Mosseux Blanc de Blancs – Burgundy, France

Rosé

Petit D'amour Rose – IGP Méditerranéen, France

White

Mojo Pinot Grigio – South Australia

First Creek Regions Chardonnay – Hunter Valley, NSW

Red

Sticks Pinot Noir - Yarra Valley, VIC

First Creek Regions Shiraz - Hunter Valley, NSW

Beer

Great Northern, Super Crisp (Tap), QLD

GOLD

\$35 pp/ph

Champagne

Taittinger Cuveé Prestige Nv - Champagne, France

Rosé

Rameau D'Or - Côte de Provence, France

White

Catalina Sounds Pinot Gris – Marlborough, New Zealand

Amelia Park Chardonnay - Margaret River, WA

Red

Giant Steps Pinot Noir - Yarra Valley, VIC

Two Hands 'Gnarly Dudes' Shiraz - Barossa Valley, VIC

Beer

Great Northern, Super Crisp (Tap), QLD

BEVERAGE PACKAGES

PREMIUM

\$50 pp/ph

Champagne

Veuve Clicquot NV

Rosé

Rameau D'Or - Côte de Provence, France

White

Domaine Oudin Chablis - Chablis, France

Yabby Lake Pinot Gris - Mornington Peninsula, VIC

Red

Nanny Goat Pinot Noir - Central Otago, New Zealand

Head Old Vine Shiraz - Barossa Valley, SA

Beer

Pure Blonde - QLD

LUXE

\$150 pp/ph

Champagne

Dom Perignon

Ruinart Blanc de Blancs

Rosé

Domaines Ott Clos Mireille Rosé - Côtes de Provence, France

White

Domaine Jean Dauvissat Père et Fils - Burgundy, France

Red

Yabby Lake Pinot Noir - Mornington Peninsula, VIC

Hickinbotham Brooks Road Shiraz - McLaren Vale, SA

Beer

Pure Blonde - QLD

ON CONSUMPTION MENU

SPARKLING & CHAMPAGNE

Veuve Ambal Crémant de Bourgogne Brut <i>Burgundy, France</i>	\$15/\$50
Ruinart Blanc de Blanc <i>Champagne, France</i>	\$350
Dom Perignon <i>Champagne, France</i>	\$650

ROSE

Rameau D'Or <i>Côte de Provence, France</i>	\$15/\$55
Domaines Ott Clos Mireille Rosé <i>Côte de Provence, France</i>	\$125

WHITE

Amelia Park Chardonnay <i>Margaret River, Australia</i>	\$20/\$55
Domaine Jean Dauvissat Père et Fils <i>Burgundy, France</i>	\$90

RED

Two Hands 'Gnarly Dudes' Shiraz <i>Barossa Valley, Australia</i>	\$20/\$54
Giant Steps Pinot Noir <i>Yarra Valley, Australia</i>	\$57
Yabby Lake Pinot Noir <i>Mornington Pensinsula, Australia</i>	\$110

BEER

Pure Blonde on Tap (Approx 118 Schooners per keg)	\$1,200 per keg
Pure Blonde (Bottle)	\$15
Seltzer (Can)	\$15

COCKTAILS

Choice of 2

Aperol Spritz	\$25/\$250
Margarita	
Mojito	
Espresso Martini	
Amaretto Sour	

SPIRITS

Belvedere Vodka	\$17
Ahoy Club Gin	
El Jimador Tequila	

MOCKTAILS

\$15 EA

NON-ALCHOLIC BEVERAGES

\$6.5 EA

*Any other wines, beers, cocktails or
spirits are available upon request.*